

BRASSERIE ON THE BAY

FRESH · HONEST · LOCAL

OPEN DAILY FROM 6:30PM
& SUNDAY LUNCH 12:00PM — 3:00PM

NIBBLES

Wasabi peas	3.25
Green Gordal olives <i>with chilli and lemon</i>	3.50
Ras el hanout <i>& cumin mixed nuts</i>	3.50
Tomato & olive focaccia <i>with balsamic and olive oil</i>	3.95

STARTERS

Soup of the house (v vg)	5.95
Flame-grilled day boat mackerel <i>Kohlrabi & apple salad, sesame dressing</i>	7.25
Cornish Nanny goat's cheese (v vg) <i>Cornish Nanny cheese mousse, heritage beetroots, balsamic, candied walnuts</i>	7.25
Cornish Game chicken liver paté <i>Healeys Cornish cyder jelly, red onion marmalade, toasted sourdough</i>	7.50
Butternut ravioli (v) <i>Sage & butternut, Lizard leaf, parmesan</i>	7.50
Terras Farm, Roseland duck egg <i>Slow-cooked duck egg, sweet potato espuma, Jerez vinegar gel, toasted brioche & bacon crumb</i>	7.95
Prawn cocktail <i>Marie Rose sauce, avocado, cherry tomatoes, baby gem, herbs</i>	9.95
Salmon smoked in St Mawes <i>Oak-smoked salmon, red chicory, caper & shallot dressing, rye bread</i>	10.95
Newlyn picked crab <i>Sweetcorn panna cotta, cherry tomato & coriander salsa, sea cucumber</i>	11.95 SUPP 4.50
Falmouth Bay scallops <i>Pan-seared scallops, lemon jelly, locally foraged seaweed, sea cucumber</i>	11.95 SUPP 4.50

SIDES

Cornish Lizard green salad	3.25
Hand-cut chips	3.50
Braised red cabbage <i>with cassis and juniper</i>	3.95
Broccoli & sugar snaps <i>with toasted almonds</i>	3.95
Roasted root vegetables	3.95

STEAK SAUCES

*Green peppercorn, Cornish blue
cheese, bearnaise*

MAIN COURSES

FROM THE SEA

Newlyn-landed haddock <i>Hand-cut chips, minted crushed peas, home-made tartar sauce</i>	15.95
Newlyn Cornish-dressed crab <i>Black garlic aioli, watercress & mouli salad, hand-cut chips</i>	16.95
Pan-seared Cornish hake <i>Herb-infused mashed potato, baby artichokes, fennel, salsa verde</i>	17.25
Whole-baked Cornish gremolata-marinated sea bream <i>Cornish new potatoes, tomato & cucumber salad</i>	17.95
Cornish seafood bouillabaisse <i>A selection of today's catch, saffron potatoes, roasted peppers, basil, aioli</i>	17.95
Pan-fried fillet of Cadgwith skate wing <i>Herb crushed potatoes, wild mushroom purée, dill lobster bisque</i>	18.25
Falmouth mussels & clam linguine <i>Chilli, parsley, garlic</i>	18.50
Falmouth Bay scallops <i>Pan-seared scallops, lemon jelly, locally foraged seaweed, sea cucumber</i>	21.95 SUPP 7.00
Grilled local lobster pot thermidor <i>Hand-cut chips, watercress salad, foraged seaweed, tomato, leek</i>	H 24.95 / W 35.95 SUPP 5.00 / 12.00

FROM THE FIELDS

Cornish Nanny goat's cheese salad (v vg) <i>Cornish Nanny cheese mousse, heritage beetroots, balsamic, candied walnuts</i>	15.50
Butternut ravioli (v) <i>Sage & butternut ravioli, Lizard leaf, parmesan</i>	15.95
Foraged mushroom risotto (v) <i>Cepe emulsion, rocket & parmesan salad</i>	17.95

FROM THE FARM

Confit belly of Launceston pork <i>Mustard mashed potato, apple & tarragon gel, caramelised cauliflower</i>	18.25
Roasted Creedy Carver duck breast <i>Charred leek, poached pear, spiced lentils</i>	19.25
Rump of Launceston lamb <i>Crushed sweet potato, roasted red onion, caramel mint jus</i>	19.50

ON THE GRILL

All our steaks are 21-day-aged and locally reared on Northcote Farm, Launceston.

6oz steak burger <i>Minced steak, smoked cheddar, tomato & cumin chutney, pretzel bun, skinny fries</i>	16.95
6oz onglet steak <i>Hand-cut chips, tomato, mushroom. House serving: medium rare</i>	17.95
8oz sirloin steak <i>Hand-cut chips, tomato, mushroom. Served at diner's choice</i>	22.95 SUPP 5.50

All rates include VAT.

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. (v) denotes vegetarian dishes, (vg) marks dishes suitable for vegans. Please note that we do not guarantee that our products are free from nut traces. Brasserie on the Bay does not knowingly use genetically modified foods.

Hotel guests: Guests staying on our dinner, bed & breakfast rates may choose dishes from each of the three courses. Some dishes require a supplement to be added to your bill, payable at departure. These dishes and their supplementary costs are clearly marked. Please note that nibbles and sides are also charged at a supplement.

CHAMPAGNE & SPARKLING

125ML | BOTTLE

NV Terre di S. Alberto Prosecco Brut **7.00 | 29.00**

Veneto, Italy

Classic prosecco with a fine mousse and a fresh green pear character.

NV Brut Mosaïque, Champagne **10.00 | 44.00**

Jacquart, France

Lovely and fresh with fruity grape and pear hints mingling with intense notes of baking bread.

NV Brut, Knightor **49.00**

Cornwall, England

On the nose it is elegant, with light floral aromas, peach and apple like fruit.

NV Brut Mosaïque Rosé, Champagne **49.00**

Jacquart, France

Delicate bubbles wrapped in intense salmon pink. Red berry fruit aromas lead to a fine palate.

WHITE

175ML | 250ML | BOTTLE

2017 Rama Blanco, Bodegas Coviñas **4.75 | 6.25 | 19.00**

Utiel Requena, Spain

Lively tropical notes of pineapple and bananas, with a floral hint.

2016 Melodias Torrontes, Trapiche **21.00**

Mendoza, Argentina

Vibrant, aromatic and refreshing with tropical fruit & floral notes.

2017 Viognier IGP Pays d'Oc, Leduc **23.00**

Languedoc, France

On the nose, peach, apricot and almond aromas prevail with a refreshing, fruity palate.

2018 Sauvignon Blanc, De Gras **5.50 | 7.75 | 23.00**

Colchagua, Chile

Herbaceous characters alongside gooseberry, lychee and lemon aromas.

2017 Pinot Grigio, Mandrarossa **5.75 | 8.25 | 25.00**

Sicily, Italy

Subtle dry white with fresh tropical fruit flavours and a lively long finish.

2017 Picpoul de Pinet, Château Morin Langaran **6.50 | 8.25 | 26.00**

Languedoc, France

Gentle and refreshing with apricot kernel & lime notes, crisp acidity and a silky mouth-feel.

2017 Chardonnay, Madfish **7.25 | 8.95 | 29.00**

Western Australia

A beautifully rounded unoaked chardonnay with flavours of ripe white peach and melon.

2017 Castelo do Mar Albarino **29.00**

Rias Baixas, Spain

Fragrant and fruity, this wine is alive with enticing flavours of freshly cut green apple with a savoury edge.

2017 Sauvignon Blanc, Mansion House Bay **32.00**

Marlborough, New Zealand

Assertive aromas of gooseberry, redcurrant and lemon finishing with a zesty, long finish.

2017 Sancerre, Domaine des Vieux Pruniers **37.00**

Loire, France

Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits.

2015 Chablis 1er Cru Montée de Tonnerre **47.00**

Domaine de Vauroux

Burgundy, France

Brilliant wine, with mineral complexity and rich, luxurious textures.

ROSÉ

175ML | 250ML | BOTTLE

2017 Zinfandel Rosé, De Gras **5.50 | 7.75 | 22.00**

Colchagua, Chile

A full palate of pink grapefruit, pomegranate, and honey, with a hint of spiciness in the after taste.

2017 Domaine de l'Amour Rose, La Vidaubanaise **32.00**

Provence, France

Delicate aromas of strawberry and cherry on the nose leading to a crisp, dry and elegant palate.

RED

175ML | 250ML | BOTTLE

2017 Rama Tinto, Bodegas Coviñas **4.75 | 6.25 | 19.00**

Utiel Requena, Spain

A mixture of red and black fruits such as cranberries and blackberries, combined with sweet toasty flavours.

2017 Primitivo Salento, Boheme **20.00**

Puglia, Italy

Medium bodied, fresh and fruit-forward, this will pair very well with starters, charcuterie, pasta and pizzas.

2017 Merlot, De Gras **5.50 | 7.75 | 23.00**

Colchagua Valley, Chile

Rich and intensely red in the glass with a generously aromatic, ripe nose loaded with blackberry and plum.

2016 Bosstok Pinotage, MAN Family Vineyards **25.00**

Western Cape, South Africa

A bold red with red-berry fruit flavours and a touch of sweet oak spice.

2017 St Chinian, Domaine du Barres 2 **26.00**

Languedoc, France

Riper mulberry fruit on the nose and palate with soft tannins and a generous finish.

2017 Cuma Organic Malbec, El Esteco **6.75 | 8.50 | 27.00**

Salta, Argentina

This savoury red wine is a thrilling mix of dark, brooding fruit and fragrant, punchy spice.

2015 Carmenere, Vina Falernia **29.00**

Elqui Valley, Chile

Sweet ripe fruit complimented by fragrant green pepper.

2015 Shiraz, Madfish **7.25 | 8.95 | 29.00**

Western Australia

Rich dark cherry, blackcurrant and chocolate.

2014 Rioja Crianza, Sierra Cantabria **32.00**

Rioja, Spain

Ripe cherry and red fruit, with hints of spice and smoke and a dusting of cocoa combine to form an elegant, complex rioja.

2015 Wildflower, J. Lohr **36.00**

California, USA

Bright aromas of boysenberry, bing cherry, raspberry and a light palate with no hint of tannin.

2016 Unravalled Pinot Noir, Carrick Winery **37.00**

Central Otago, New Zealand

Ripe berries and black cherries on the nose that transfer on to the palate with a hint of oak are lifted by subtle savoury notes.